



Chicken Veracruz Wrap

Prep time: 60 Cook Time: 10 Servings: 16

Regional North American, Caribbean/Island, Combo/Fusion, Entrees, Wraps, Casual Dining, Fine Dining, Catering, Snacks & Shareables, Modern Mexican, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wrap	10250		16 each
Chicken Thighs		boneless, skinless	3 1/2 lbs.
Olive Oil			1 1/2 Tbsp.
Lime Pepper Seasoning			2 Tbsp.
Tomatoes		small diced	4 cup
Yellow Onions		small diced	2 3/4 cup
Garlic		minced	1 1/2 Tbsp.
Green Olives		chopped	3/4 cup
White Wine			1/2 cup
Fresh Parsley		chopped	2 Tbsp.
Fresh Jalapenos		minced	2/3 cup
Pepper Jack Cheese		shredded	5 cup
White Rice		prepared	5 cup
Roasted Red Pepper Crema		commercially prepared	2 cup



Instructions

1. Whisk olive oil and lime pepper seasoning together in a small bowl.
2. In a separate medium size mixing bowl, coat chicken with lime pepper oil.
3. Place in a large sauté pan over medium high heat. Sear both sides of chicken and add in tomatoes, garlic and onions. Sauté until onions are softened. Add in olives and jalapenos and white wine.
4. Continue cooking until most of liquid is evaporated and chicken falls apart easily.
5. Hold warm for service.
6. Heat wraps and place on work surface.
7. Place approximately 1/3 cup of shredded pepper jack cheese in the center of each wrap.
8. Fill each wrap with approximately 2/3 cup of chicken Veracruz filling and 1/3 cup of rice.
9. Bring left and right sides slightly towards center and fold over to close into a flat burrito shape.
10. Place on pre seasoned flattop and lightly toast both sides.
11. Cut in half to serve.
12. Serve with a side of roasted red pepper crema if desired.

